

JAPANESE WINE FOR DRINKING AFTER CHILLED

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Abstract of JP8322545

PURPOSE: To obtain a Japanese wine drinkable in good taste even if chilled. **CONSTITUTION:** This Japanese wine to be so-called as 'a Japanese wine for drinking after chilled' is obtained by admixing a Japanese wine with an appropriate amount of MIRIN (a kind of sweet sake as a seasoning).

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(54)【発明の名称】 冷飲清酒

(57)【要約】

【目 的】 従来の清酒は冷やして飲むには向いていないので、冷やしても美味しく飲める日本酒を開発したい。

【構 成】 清酒に味りんを適量混入する冷やして飲用する冷飲清酒と呼ばれるべき日本酒を作る方法。

【特許請求の範囲】

【請求項1】 清酒に味りんを適量混入する冷やして飲用する冷飲清酒と呼ばれるべき日本酒を作る方法。

【発明の詳細な説明】

冷やして飲む生酒を飲んだ。清酒特有の酵母の香味がかん酒のように口中に広がらない。それどころか苦味のような口当たりが感じられて、清酒独特の甘味が全く死んでしまっている。清酒はやはりかんをして飲むべきものなのかと思った。しかし今は青葉の香る初夏である。かん酒では躯の温度が急に上がって、躯が急にだるくなって食事さえ進まなくなる。このまゝだと夏期には清酒は全く出なくなるといった。そこで考えて見た。ブドウ酒は冷やして飲むと美味しい。甘味と酸味があるからである。それなら清酒にも少し甘味を付けると好いのではあるまいかと。そこで実際に味りんを少々混ぜて試飲してみた。冷めたい清酒の口当たりが円やかになり、苦味と感じたアルコール分が甘味に変わる。こうして本発明は発明されたのである。本発明の構成は特許請求の範囲に簡潔に述べられている。本発明における味りんはよく精製したものではないと、清酒の香味が味りんの香味に食われてしまう。そこでこの場合の味りんは炭素粒でろ過して見ると好いではなかろうか。この精製法は以前ビールのえぐい味を抜くのに好いのではないかと考え付いていたので、直ぐ気付いた。このビールは精製ビールとしてジャンルを築かせたい。本発明における味りんの量は愛飲者によって好みがあるので、一概に最適量が決まる筈はないが、いろいろと試行されて中心的なものが定まって行こう。いずれにしても旨く調合されている本発明は本当に口当たりがよく美味である。清酒業界には夏は本当に長かった。この不需要期を本発明はぐんと短かいものにすることに違いない。美味しい夏向きの肴がいろいろと工夫されて、家庭でも料理店やレストランなどでも本発明が広く愛飲されるようになることを祈っている。尚昔合成清酒と言うものがあった。それには当時味りん

は高価なものであったので混入されていない。本発明を見做って冷飲合成清酒というものを開発するのも面白いと考えている。この場合の甘味料としては水あめも検討されよう。しかし味りんに勝るものではない。むしろ味りんを作る場合に水あめを用いることを研究して見るのがよいのではあるまいか。清酒は現在年間100万キロリットルくらいが生産されている。これに対してビールは700万キロリットル近くである。ビールに断然水をあけられているようであるが、実際はこれに見るようでもない。清酒のアルコール濃度は平均して約15%であり、ビールは5%である。アルコールとしての生産量を見てみると、清酒は15万キロリットル、ビールは35万キロリットルである。清酒がビールに再起不能に完敗している訳ではない。まだ更生の可能性はあるのである。ビールを見ると、350ミリリットル(CC)罐が主流となっており、脇を500CC罐が固めている。これらをアルコール量で見ると17.5CCと25CCである。一度に飲むアルコール量としてはこのくらいが丁度好いのである。そこでこの愛好されるアルコール量を清酒で採るとすれば、その清酒の量は120CCと170CCと言うことになる。本発明はかんをして飲むものではない。家庭では冷蔵庫から取り出して直ぐ使うものである。このくらいの罐詰をはやらせてみては如何であろうか。勿論料理店やレストランなど用にはこのくらいの瓶詰を作って見ると好い。こうすると本発明は日本酒界のエースにのし上がるのではあるまいか。ビール業界は冬期にも攻勢を掛けている。その源は罐詰にしたことにある。電子レンジやオープン・トースターは現在100%普及している。それに対応する120CCや170CCのかん用の瓶詰清酒を開発してその攻勢を防衛すべきである。それはそうであっても今や冬期の暖房は大変進んだので、冬でも本発明はよく愛飲されよう。日本酒業界は今正に大きな可能性を手中にしたのである。

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(72)Inventor : NAGAI MASAYA

(54) JAPANESE WINE FOR DRINKING AFTER CHILLED

(57)Abstract:

PURPOSE: To obtain a Japanese wine drinkable in good taste even if chilled.

CONSTITUTION: This Japanese wine to be so-called as 'a Japanese wine for drinking after chilled' is obtained by admixing a Japanese wine with an appropriate amount of MIRIN (a kind of sweet sake as a seasoning).

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CLAIMS

[Claim(s)]

[Claim 1] How to make the sake which should be called the cold which carries out optimum dose mixing of the *****, and the **** sake which drink by carrying out to sake.

[Translation done.]

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DETAILED DESCRIPTION

[Detailed Description of the Invention]

The cold and the pure liquor which drink by carrying out were drunk. The flavor of yeast peculiar to sake does not spread in inner mouth like *****. Taste like bitterness, not to mention it, was sensed, and sweet taste peculiar to sake is completely dead. I thought whether sake was the thing which it should drink by carrying out **** too. However, it is the early summer when green leaves are fragrant now. The temperature of ** will go up by ***** suddenly, ** will become feeling languid suddenly, and even a meal will not progress. When it was this ****, I thought in the summer that sake stopped coming out at all. Then, it thought and saw. When wine is cooled and drunk, it is delicious. It is because there are sweet taste and an acid taste. Or [that it will not be good one if it is it and sake is also seasoned for a while]. Then, a little ***** was mixed, was sampled and was actually seen. The taste of sake to cool down becomes mellow and the alcohol content sensed as bitterness changes to sweet taste. In this way, this invention was invented. The configuration of this invention is briefly stated to the claim. The flavor of sake will be consumed by the flavor of ***** if ***** in this invention is not what was often refined. Then, probably, ***** in this case will be good to filter and see with a carbon granule. Since this purification method had invented whether it was one good for extracting the disgusting taste of Biel before, he has noticed it immediately. This Biel wants to make one genre built as purification Biel. Although the optimal amount should not generally be decided since the amount of ***** in this invention has liking by the habitual drinking person, it is tried [that it is various and], and a central thing will become settled and go. Anyway, this invention currently prepared well has well delicious taste truly. In the sake industry, it was really long in summer. This invention will surely make this non-need term a short liner hard. The relish of delicious summer sense is devised [that it is various and], and the home or the restaurant, and the restaurant are also praying that this invention comes to be drunk habitually widely. There were some which are called **** synthetic sake. Since ***** was expensive to it, it is not mixed in it those days. It considers it interesting to see this invention, to imitate and to develop a thing called **** synthetic sake. A starch sirup will also be examined as sweeteners in this case. However, ***** is not excelled. Studying and seeing using a starch sirup, when making ***** rather is whether to be good one. Sake is produced in current about 1 million kl per year. On the other hand, Biel is about 7 million kl. It does not seem that it sees to this in practice although it seems that it is positively surpassed by Biel, either. The alcoholic concentration of sake is averaged, and is about 15%, and Biel is 5%. When the volume as alcohol is looked at, sake is 150,000kl and Biel is 350,000kl. Sake is not necessarily completely defeated by recovery impossible in Biel. There is still possibility of regeneration. If Biel is seen, the 350ml (CC) can has become in use, and 500 cc can has hardened the side. When these are seen in the amount of alcohol, they are 17.5 cc and 25 cc. As an amount of alcohol drunk at once, this extent is good exactly. Then, if this amount of alcohol loved is taken by sake, the amount of that sake will be called 120 cc and 170 cc. This invention does not drink by carrying out ****. At home, it takes out from a refrigerator and uses immediately. If that kind of canned food is made popular, how is it? Of course, it is good for business, such as a restaurant and a restaurant, to make and see that kind of bottling. It is whether if it carries out like this, this invention will rise in the world to the ace of a sake

community. The Biel industry has hung the offensive also in winter. The source is in having made it canned food. The microwave oven and the toaster oven have spread 100% of current. 120 cc corresponding to it and the bottling sake of business which does not go away 170 cc should be developed, and the offensive should be defended. since now heating of winter progressed very much even if it came out so and there was, this invention will be drunk habitually well also in winter. The sake industry ****ed now just big possibility in its hands.

[Translation done.]